

Romantica Italian Restaurant

Sunday Lunch £26.95

FROM 12PM TO 2:30PM LAST ORDERS AT 2:30PM

Starters

ZUPPA DI VERDURE (V)

Tomato and vegetable Soup served with homemade bread

BRUSCHETTA AL POMODORO (V)

Beef tomato, garlic, fresh basil, red onions, & toasted ciabatta

FUNGHI ALLA CREMA (V)

Sautee mushrooms with cream, white wine, parsley, served with bread

ARANCINI

Arborio rice balls filled with mozzarella, coated in breadcrumbs, egg yolk & parsley deep fried served with garlic mayonnaise

GAMBERONI AURORA

Sautéed king prawns with garlic chilli white wine tomato and touch of cream

CALAMARI FRITTI

Light dusted calamari served with mix salad & tartar sauce

CAPRINO FRITTO (V)

Fried breaded goat cheese, served with rocket salad and cranberry sauce

POLPETTE

Homemade beef meatballs in a tomato, garlic, chilli, served with bread

CROCCHETE DI PESCE

Tender flakes of haddock, seabass, mixed with garlic, olive oil, egg, coated with breadcrumbs, served with sweet chilli dip

INSALATA CAPRESE (V)

Beef tomato, mozzarella and basil dressing

Side orders

**FRENCH FRIES - ROASTED POTATOES
- SEASONAL VEGETABLES**

Mains

SPEZZATINO DI MANZO

Slow cooked beef with mushrooms, peppers, paprika, cream and brandy sauce

POLLO AL PEPE

Grilled butterflied fillet of chicken, with peppercorn sauce

POLLO RIPIENO

Fillet of chicken filled with brie, wrapped with Parma ham, served in cream white wine sauce

POLLO ALLA MILANESE

Chicken fillet, lightly breaded, pan fried served on a bed of spaghetti, with an easy tomato sauce

PANCETTA ARROSTO

Rich slow roasted pork belly, in rosemary, sage, black pepper, garlic, served with gravy

BISTECCA DI MANZO

280g 28 days aged Sirloin Steak, served with garlic butter, parsley

SPIGOLA ALLA GRIGLIA

Marinated In Italian herbs, grilled sea-bass fillets

SALMONE PROVENCIAL

Baked Salmon Steak with king prawns, tomato, olives

LINGUINE GAMBERI

Linguine with king prawns, garlic, chilli olive oil, parsley & parmesan

PENNE PISELLI E SALMONE

Penne pasta with, fresh salmon, smoked salmon, white wine, parsley & touch of cream

LASAGNA

Traditional homemade beef lasagne

SPAGHETTI CARBONARA

Spaghetti with pancetta, crushed pepper, egg yolk and cream

RISOTTO DI VERDURE (V)

Risotto with peppers, onions, courgettes, mushrooms & touch of tomatoes

Desserts

TIRAMISÙ (N)

Homemade Italian dessert with savoiardi biscuits, mascarpone, coffee & amaretto liqueur

TORTA AI FRUTTI DI BOSCO (N)

Baked cheesecake with forest fruit sauce

PANA COTTA

Homemade Vanilla cream topped with mixed wild berries compote

V = Vegetarian

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request. We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products.

Gratuities are left to your discretion. A service charge of 10% will be added for parties of 6 or more.

Not Available on Easter Sunday & Father's Day